

## CUCINA NAPOLETANA ANTIPASTI

<b>Artichoke Fritto</b>	Fried artichoke with lemon aioli	\$7
<b>Spiedini</b>	Skewers of olive oil poached mozzarella & tomato	\$8
<b>Meatballs</b>	Three fire baked meatballs	\$8
<b>Eggplant Saltimbocca</b>	Fried eggplant, prosciutto & mozzarella	\$8
<b>Caprese</b>	Burrata, wood fired peppers, tomato, basil	\$8
<b>Bruschetta del giorno</b>	Selection of bruschetta on our homemade crostini	\$8
<b>Shrimp Arrabiatta</b>	Sautéed shrimp & spicy tomato sauce	\$10
<b>D'Tavola</b>	Cheeses, meats, wood fired vegetables & flat bread	\$14

## CUCINA NAPOLETANA PASTA

<b>Rosa</b>	Penne with vodka sauce	\$14
<b>Ragu</b>	Penne with wild mushroom ragu, prosciutto & truffle oil	\$14
<b>Forno</b>	Penne baked with crushed tomato sauce & mozzarella	\$14
<b>Sunday Ravi</b>	Pork & beef stuffed ravioli with plum tomato sauce	\$16
<b>Salsiccia</b>	Cavatelli with broccoli rabe & sausage	\$14
<b>Casa Nonna</b>	Cavatelli with crushed tomato sauce & ricotta	\$14
<b>Polpette</b>	Spaghetti with mama's famous meatballs	\$15
<b>Stufato</b>	Spaghetti with stewed cannellini beans, tomato & shrimp	\$16

### WHERE OUR PRODUCTS COME FROM

Olive Oil – Spoleto, Italy | Flour – Napoli, Italy  
Mozzarella di Bufala- Caserta, Italy | Tomato – San Marzano (Napoli), Italy  
Balsamic-Modena, Italy | Parmesan Cheese – Modena, Italy  
Pancetta– New York, NY | Soppressata – New York, NY  
Prosciutto di Parma – Parma, Italy | Sea Salt – Sicily, Italy

## CUCINA NAPOLETANA INSALATE

*Add any salad over Neapolitan flat bread \$2 surcharge*

<b>Fresca</b>	Arugula, cherry tomato, lemon vinaigrette, pecorino	\$7
<b>Piadina</b>	Arugula, prosciutto, pecorino, balsamic	\$8
<b>Caesar</b>	Romaine with creamy dressing	\$8
<b>Carciofi</b>	Romaine, artichoke, cherry tomato, olives, balsamic	\$8
<b>Burrata</b>	Arugula, burrata cheese, cherry tomato, balsamic	\$10

## NAPOLETANA PIZZE ROSSO

*In keeping with Neapolitan tradition, all pizzas are 12"*

<b>Margherita</b>	Crushed tomato, fior di latte, basil	\$13
<b>Puttanesca</b>	Crushed tomato, capers, olives, chili pepper infused oil	\$13
<b>Diavola</b>	Crushed tomato, fior di latte, sausage, roasted peppers	\$13
<b>Capricciosa</b>	Crushed tomato, artichoke, fior di latte, mushrooms	\$14
<b>Tartufi</b>	Crushed tomato, sausage, mushrooms, fior di latte, truffle oil	\$14
<b>Regina Margherita</b>	Crushed tomato, mozzarella di bufala, cherry tomato	\$15

## NAPOLETANA PIZZE BIANCO

<b>Rabe</b>	Sausage, broccoli rabe, fior di latte	\$13
<b>Funghi</b>	Mushroom ragu & mozzarella di bufala	\$14
<b>Stagioni</b>	Eggplant, artichoke, mushrooms, peppers, provolone	\$15
<b>Bufalina</b>	Ricotta di bufala, garlic, chilli, arugula, cherry tomato	\$15

### WHAT MAKES OUR PIZZA SO SPECIAL

Our pizza is made with only soft grain flour without preservatives, all natural fresh yeast, sea salt, San Marzano tomato, water, the finest Mozzarellas & **lots of TLC.**

Our 100% woodfired oven (Il Forno) is made of volcanic stones from Mount Vesuvius. This allows us to cook pizza in 90 seconds due to its constant 900 degree temperature. Our oven was built by hand in Italy by master oven builder, **Stefano Ferrara.**

## DOLCE & GELATO DEL GIORNO

*Desserts and gelato by Chef Adele DiBiase  
Our dessert menu changes daily so be sure to  
Eat Responsibly...Save Room for dessert*

### BEVANDA

Pellegrino (large)	\$5	Coca Cola	\$2.5
Pellegrino (small)	\$2.5	Diet Coca Cola	\$2.5
Panna (large)	\$5	Sprite	\$2.5
Unsweetened Iced Tea	\$3	Espresso	\$3
Limonata ((Italian lemon)	\$3	Cappuccino	\$3.5
Aranciata (Italian orange)	\$3	American Coffee	\$2.5

VISIT OUR SISTER RESTAURANT



We gladly accept MasterCard & Visa

**Pizza Vita**  
Neapolitan Pizzeria & Cucina

7 UNION PLACE - SUMMIT, NJ 07901  
(908) 277-1400 - [WWW.PIZZAVITANJ.COM](http://WWW.PIZZAVITANJ.COM)

### OUR HOURS

**Lunch:** Tuesday – Friday 11:30am -3:00pm  
Saturday & Sunday 12pm -3:00pm

**Dinner:** Tuesday – Saturday 5:00pm – 10:00pm  
Sunday: 5:00pm – 9:00pm

**CLOSED MONDAY**